

APPETIZERS

Calamari 🍷

With marinara sauce or our spicy Italian pepper and lemon butter sauce
Small 7.7 / Regular 9.7

Cozze in Bianco 🍷

Steamed mussels in white wine, basil, lemon butter Small 9 / Regular 11.9

Mozzarella Marinara 🍷

Hand-breaded and lightly fried
Small 7 / Regular 9.5

Bruschette**

With the Chef's fresh toppings of the day 8.5

Shrimp Scampi

Garlic, white wine and lemon butter 10.7

Zucchini Fritte

Lightly battered and fried, with roasted garlic aioli Small 6.5 / Regular 9

Crab Cakes

Two cakes made with jumbo lump crabmeat, with our roasted red bell pepper sauce 10.7

Caprese Salad**

Layers of mozzarella and tomato topped with fresh basil and served with homemade pesto dip 7

Antipasti Plate

Our Calamari, Bruschette** and Mozzarella Marinara 11.7

WOOD-FIRED FLATBREADS

Served hot from our wood-burning oven, our crispy flatbreads are perfect for sharing.

Bacon & Caramelized Onion

Slow-cooked caramelized onions, crispy bacon and mozzarella 7

Spinach & Goat Cheese

Sautéed spinach and creamy goat cheese 7

CUCINA CASUALE

Casual Dining, Italian Style

Add a cup of our homemade soup or a side salad for 2.5. Salads may be made with our light balsamic dressing.

SOUPS & SALADS

Homemade Soups 🍷

Soup of the Day, Minestrone or Mama Mandola's Sicilian Chicken Soup Cup 4 / Bowl 6

Side Salads

House, Italian or Caesar 5
Add 1.5 for crumbled blue cheese

Soup & Salad

A cup of our homemade Minestrone soup served with a side Italian salad with light balsamic dressing 8

Carrabba's Caesar Salad

Wood-grilled chicken or shrimp in our own caesar dressing 11.5 / 13.2

Italian Cobb Salad

Wood-grilled chicken, bacon, tomatoes, egg and blue cheese in vinaigrette 11.5
Substitute shrimp 2 / sirloin* 2.5 / salmon* 3.5

Tuscan Strawberry Salad (Seasonal)

Romaine and mixed greens, fresh strawberries, toasted pine nuts, red onion, grape tomatoes and crumbled blue cheese tossed in our strawberry vinaigrette 10

With chicken 3 / With salmon* 6.5
With shrimp 5 / With sirloin* 5.5

PANINI

Served with your choice of our housemade chips or tomato cucumber salad. Prefer the vegetable of the day or garlic mashed potatoes instead: Add 1.

Caprese**

Whole milk mozzarella, roma tomatoes and fresh basil on baked focaccia topped with pesto 8
With chicken 2

Steak*

Wood-grilled sliced sirloin topped with fontina cheese, mushrooms, prosciutto and our Lombardo Marsala wine sauce on baked focaccia 12

Chicken Parmesan

Coated with our Italian breadcrumbs, sautéed and topped with pomodoro and mozzarella, served on baked focaccia 10

WOOD-FIRED PIZZA

Choose from Italian sausage, pepperoni, meatballs, kalamata olives, mushrooms, sweet peppers, onions, tomatoes, sundried tomatoes, fresh milk mozzarella 2 toppings 10 / 3 toppings 11.2

Served with a cup of our homemade soup or a side salad, and your choice of the vegetable of the day, garlic mashed potatoes or cavatappi amatriciana. You may substitute fettuccine alfredo for your side for an additional 1.5.

MARSALA 🍷

Topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce

Chicken

Small 15.5 / Regular 17.5

Sirloin*

Small 16.9 / Regular 18.9

Pork Chops*

Small 16 / Regular 18

Veal*

Small 15.9 / Regular 17.9

CLASSICS & COMBINATIONS

"The Johnny"

Sirloin Marsala* and Chicken Bryan 19.6

Italian Classics

Chicken Parmesan and Lasagne 16.5

Chicken Trio

Bryan, Marsala and Rosa Maria 19.5

Chicken Parmesan 🍷

Coated with our Italian breadcrumbs, sautéed and topped with pomodoro and mozzarella

Small 15.5 / Regular 17.5

Veal Piccata*

Sautéed, topped with lemon butter sauce

Small 15.9 / Regular 17.9

WOOD-BURNING GRILL

Chicken Bryan 🍷

Topped with goat cheese, sundried tomatoes and a basil lemon butter sauce
Small 15.5 / Regular 17.5

Spiedino Di Mare

Shrimp or sea scallops coated with Italian breadcrumbs, grilled and topped with lemon butter sauce
Shrimp 17.5 / Shrimp & Scallops 18.5

Grilled Salmon*

Topped with tomato basil vinaigrette
Small 16.5 / Regular 18.5

Tilapia Nocciola*

Lightly breaded with hazelnuts, topped with roma tomatoes and basil lemon butter sauce 15.5

Pollo Rosa Maria 🍷

Stuffed with fontina and prosciutto, topped with mushrooms and a basil lemon butter sauce
Small 15.5 / Regular 17.5

The following are served with the vegetable of the day and garlic mashed potatoes.

Grilled Chicken

Basted with olive oil and herbs
Small 13 / Regular 15

Filet Fiorentina*

9 oz. USDA Choice center-cut tenderloin 23.5

Filet Marsala* or Filet Bryan*, add 2
Filet Spiedino* or Filet Scampi*, add 4

All pasta dishes are served with a cup of our homemade soup or a side salad.

STUFFED PASTA

Lasagne

Fresh lasagne pasta layered with our housemade pomodoro, bolognese meat sauce and Italian cheeses. Just like mama used to make 14

Seafood Cannelloni

Lobster, shrimp and scallops, blended with roasted garlic and chives, topped with a light tomato cream sauce and crabmeat 15.5

Mezzaluna

Half moon ravioli with chicken, ricotta and spinach in tomato cream sauce 13.5

Manicotti

Rolled pasta with four cheeses, baked with pomodoro sauce and mozzarella 13.5

Chicken & Spinach Cannelloni

Chicken, spinach, garlic, fresh herbs, fontina and romano cheese, topped with pomodoro and cream sauce 13.5

Lobster Ravioli 🍷

Ravioli with tender Maine lobster in a white wine cream sauce 17.7

🍷 Carrabba's Favorites

SIGNATURE PASTA

Any signature pasta may also be made with whole grain spaghetti.

Tag Pic Pac

Tagliarini in our Picchi Pacchiu sauce with crushed tomatoes, garlic, olive oil and basil 10
With chicken 3 / With shrimp 5

Spaghetti

Topped with pomodoro sauce 10
With meatballs, meat sauce or Italian sausage 3

Linguine Pescatore

Shrimp, sea scallops and mussels tossed with linguine in a spicy marinara sauce 16.7

Penne Franco

Mushrooms, sundried tomatoes, artichoke hearts and black olives, in garlic and oil with ricotta salata cheese 11
With chicken 3 / With shrimp 5

Pasta Sostanza

Tagliarini with sautéed mushrooms, artichoke hearts and spinach in tomato basil sauce topped with seasoned breadcrumbs 11

With chicken 3 / With shrimp 5

Pasta Weesie

Fettuccine alfredo with shrimp sautéed in a garlic, lemon butter, white wine sauce with sautéed mushrooms and scallions 15.7

Pasta Carrabba 🍷

Fettuccine alfredo with grilled chicken, sautéed mushrooms and peas 13.9

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Item may contain nuts.

WINE

Sangria

	glass	quartino	bottle / pitcher*
Red	6.5	9	26*
Blackberry or Peach	7.5	10	30*

Italian House Wine

Pinot Grigio, Bisanzio, <i>Italy</i> ☉	6.5	9	26*
Montepulciano d'Abruzzo, Bisanzio, <i>Italy</i> ☉	6.5	9	26*

Sparkling Wine

Rosa Regale, Banfi, <i>Italy</i>	<i>split</i> 9		
Spumante, Korbel, Brut, <i>California</i>	<i>split</i> 8		31
Prosecco, Martini & Rossi, <i>Italy</i>	<i>split</i> 8		31
Prosecco, Santa Margherita, <i>Italy</i>			50

White Wine

Light-Bodied, Slightly Sweet and Crisp

White Zinfandel, Copper Ridge, <i>California</i>	6.5	9	26*
White Zinfandel, Beringer, <i>California</i>	6.5	9	25
Moscato, Zonin Regions, <i>Italy</i>	7	10	27
Riesling, Saint M, <i>Germany</i> ☉	8.5	12	33
Pinot Grigio, Lumina, <i>Italy</i> ☉	8.5	12	33
Pinot Grigio, Estancia, <i>California</i>	9.5	14	37
Pinot Grigio, Santa Margherita, <i>Italy</i>	11.5	16	45
Sauvignon Blanc, Veramonte, <i>Chile</i>	8	12	31

Medium-Bodied, Soft and Smooth

Chardonnay, Copper Ridge, <i>California</i>	6.5	9	26*
Chardonnay, Kendall-Jackson, <i>California</i> ☉	10	15	39
Chardonnay, Newman's Own, <i>California</i>	8	12	31

Full-Bodied and Flavorful

Chardonnay, Clos du Bois Russian River Reserve, <i>California</i>	11	16	43
Cuvée Sauvage, Franciscan, <i>California</i>			50

- JOIN US FOR WINE WEDNESDAY -

\$10 off bottles of wine, \$5 glasses of sangria and \$10 off pitchers of sangria.

Red Wine

Light-Bodied and Fruity

Sangiovese-Merlot blend, Santa Cristina, <i>Italy</i> ☉	8	12	31
Pinot Noir, Estancia Pinnacles, <i>California</i>	9.5	14	37
Pinot Noir, Francis Coppola, <i>California</i>	11	16	43
Pinot Noir, Beringer, <i>Napa Valley</i> ☉	11.5	16	45
Merlot, Ecco Domani, <i>Italy</i>	7	10	27

Medium-Bodied, Soft and Savory

Cabernet Sauvignon, Copper Ridge, <i>California</i>	6.5	9	26*
Merlot, Blackstone, <i>California</i>	9	13	35
Chianti, Gabbiano, DOCG, <i>Italy</i>	8	12	31
Centine, Banfi, <i>Italy</i> ☉	9.5	14	37
Chianti Riserva, Ducarosso, <i>Italy</i> ☉	8.5	12	33
Merlot, Markham, <i>California</i>	11	16	43
Zinfandel, Ravenswood, Vintners Blend, <i>California</i>	8	12	31
Syrah, Trapiche, <i>Argentina</i>	8.5	12	33

Full-Bodied and Robust

Claret, Francis Coppola, <i>California</i> ☉	10	15	39
Chianti Classico Riserva, Banfi, <i>Italy</i>	11	16	43
Cabernet Sauvignon, J. Lohr "Seven Oaks", <i>California</i>	10	15	39
Cabernet Sauvignon, Folie a Deux, <i>California</i> ☉	11	16	43
Petite Syrah, Stags' Leap Winery, <i>California</i>			53
Malbec, Pascual Toso Reserve, <i>Argentina</i>	11.5	16	45
Super Tuscan, Pian di Nova, <i>Italy</i>	11	16	43
Chianti, Classico Riserva, Ruffino Ducale Gold Label, <i>Italy</i>			50
Cabernet Sauvignon, Simi Landslide, <i>California</i>			50
Cabernet Sauvignon, Chateau Ste. Michelle Cold Creek, <i>Washington</i>			50
Cabernet Sauvignon, Mount Veeder, <i>California</i>			57
Super Tuscan, Il Borro, <i>Italy</i>			50
Cabernet Sauvignon, Faust, <i>California</i>			65
Cabernet Sauvignon, Oakville Estate Franciscan, <i>California</i>			50
Chianti, Tenute Marchese Antinori, <i>Italy</i>			52

BEER

Italian and Imported

Italian - Peroni and Moretti
Heineken, Corona and Stella Artois

American and Craft

Budweiser, Bud Light, Michelob ULTRA
Coors Light, Miller Lite, Samuel Adams
O'Doul's - N/A

BEVERAGES

San Pellegrino Sparkling, and Acqua Panna Still
Homemade Italian Sodas - Orange or Raspberry



Other assorted soft drinks

COFFEE

Regular, Decaf, Espresso and Cappuccino

DESSERT

Ask your server about our seasonal dessert selection.

Sogno Di Cioccolata "Chocolate Dream"

A rich fudge brownie, with chocolate mousse, fresh whipped cream and homemade chocolate sauce 7.9

Tiramisú

Lady fingers dipped in liqueur laced espresso, layered with sweetened mascarpone, Myers's Rum and chocolate shavings 7.5

John Cole

Vanilla ice cream with caramel sauce and roasted cinnamon rum pecans 6.7

Dessert Rosa

Delicious butter cake topped with pastry cream, bananas, strawberries, pineapple and whipped cream 6.7

☉ Carrabba's Favorites
**Item may contain nuts.
Wines contain sulfites.